

The Pheasant's Sunday Menu



Starters

Selection of warm breads sharing platter
Chef's soup of the day, warm breads (GF & V)
Thai Fishcakes, asian slaw & lime wasabi mayo
Goats Cheese fondue, truffle & honey, croutes
Chicken Liver and Brandy Pate, red onion jam & bread
Cajun Chicken Strips, baby ceasar salad

Mains

Hanger Steak, Seasonal Vegetables, Chunky Chips & Au Poivre Sauce (£3 Supplement)
Roast Irish Sirloin of Beef, Roasties, Seasonal Vegetables, Yorkshire Pudding, Simply Mash & red wine jus
Roast Turkey & Givans Ham, Stuffing, Roasties, Seasonal Vegetables, Simply Mash & Pan jus
Chicken Fillet, Serrano & Brie Melt, Dauphinoise Potatoes, Sautéed Greens & Peppercorn Cream
Duo of Hog Fillet & Belly, Honey Roast Beetroot, Onion Jus, Mustard Seed Mash & Apple Compote
Seabass, Roast Cauliflower, Basil Oil, Celeriac Puree, New Jersey Potatoes & Hollandaise

Vegetarian

Spiced Chickpea Ragout, Baked Sweet Potato, Tortilla Wraps & Smashed Avocado
Slow cooked sweet potato & lentil Dahl, Bombay roast potatoes, crispy slaw

Dessert

Chef's Selection of homemade desserts

2 courses...£18 // 3 courses...£23

Steaks (not included in set menu)

All steaks served with seasonal vegetables & tobacco onions
8oz Sirloin £16 12oz Sirloin £21
8oz Fillet £21 12oz Fillet £27

Please inform your server of any allergies / dietary requirements.

Sides

Thick hand cut fries

Pomme frites

Crisscrosses

Peppered mayo pomme frites

Truffle mayo & parmesan fries

Garlic fries

Plain mash

Spring onion mash

Bacon & cheddar mash

Baby boiled potatoes

House salad

Caesar salad

Greek feta salad

Sautéed mushrooms

Tobacco onions

Market vegetables

Stir fry vegetables

Sauces £1.95

Au poivre

Blue cheese & grape fondue

Wild mushroom

Béarnaise

Whisky, tarragon & mustard seed